

REDOXYL

CORRECTORS

Maximum legal authorised doses: 20 mL/hL, as long as the wine being treated does not have a copper content higher than 1 mg/L.

↘ OENOLOGICAL APPLICATIONS

REDOXYL is an oenological solution for the prevention and treatment of “goût de réduit” (musty taste).

REDOXYL is used with still wines, wines used as a base for sparkling wines and during disgorgement.

NB: The stabilization balances of the product have recently been reviewed which may have an influence on its visual presentation but without any other impact.

↘ INSTRUCTIONS FOR USE

Mix the required dose in 100 times its volume of wine before adding to the wine.

- Still wines :

Draw the wine off and aerate thoroughly while adding the product.

Repeat the operation until the “goût de réduit” has completely disappeared.

- Base wines :

Add the **REDOXYL** when you are adding the liqueur and yeasts.

↘ DOSE RATE

- Still wines : 3 to 8 mL/hL

NB : the dose may be increased for wines at the end of fermentation.

- Base wines : 2.5 to 5 mL/hL

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L

Keep in dry premises, free from odours, at a temperature between 5 and 20 °C, and away from light.

The optimum date for using **REDOXYL** in its original packaging is shown on the label.